

West Coast ipa 2021

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **39**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **75C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (92.6%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.4 kg (7.4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Chinook | 30 g | 20 min | 13 % |
| Whirlpool | Simcoe | 60 g | 5 min | 14.1 % |
| Dry Hop | Mosaic | 90 g | 3 day(s) | 17.2 % |
| Dry Hop | Sabro | 90 g | 3 day(s) | 15 % |
| Dry Hop | Simcoe | 30 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|---------|------------|
| WLP090 - San Diego Super Yeast | Ale | Liquid | 1000 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|------|-----|----------|--------|
| Water Agent | NaCl | 4 g | Mash | 90 min |
| Other | E338 | 3 g | Bottling | --- |